

# 2016 Rib Cookoff Rules

1. Ribs must be inspected prior to cooking.
2. Pork Ribs only - must be on bone.
3. No Parboiling, or deep frying allowed.
4. Fires must be wood, wood pellets or charcoal. No Gas or Electric grills permitted.
5. Ribs must be placed in the numbered container provided at check-in for pickup at 2 p.m.
6. There must be six (6) servings in the container.
7. Set-up allowed after noon on Friday.

**Entries will be  
"Blind Judged"**

## **\$100 ENTRY FEE WILL INCLUDE:**

- Entry into one of the most unique BBQ contests in the South.
- 2 days of some of the best blues music you will find anywhere.

**Cedric Burnside Project  
Earnest "Guitar" Roy  
Jason Carter & the Healers  
Big Joe Shelton  
Leo "Bud" Welch  
Harper & Midwest Kind  
... and others**

- Petting Zoo
- Antique Car Show
- Pet Parade
- Animal Show Presented by:  
**Natural History Education Company**
- Kayak Rentals & Inflatable Jumpers

### **Notes**

Limited water and electricity will be available. Bring your extension cords.

Ice available on premises.

After turn-in, Ribs may be sold to the public.

Additional entry forms available at  
[www.bukkawhitefestival.com](http://www.bukkawhitefestival.com)



ON THE BANKS OF THE TENNESSEE-TOMBIGBEE WATERWAY

## **BUKKA WHITE BLUES FESTIVAL**

What better way to spend a crisp fall day than at the **BUKKA WHITE BLUES FESTIVAL** on the banks of the Tenn-Tom River in Aberdeen, Mississippi. Bring a lawn chair and enjoy great blues entertainment or take a stroll through the arts and crafts booths, check out the antique car displays and Bob Tartar's Animal Shows. Come by boat or car! There will also be many food vendors and children activities